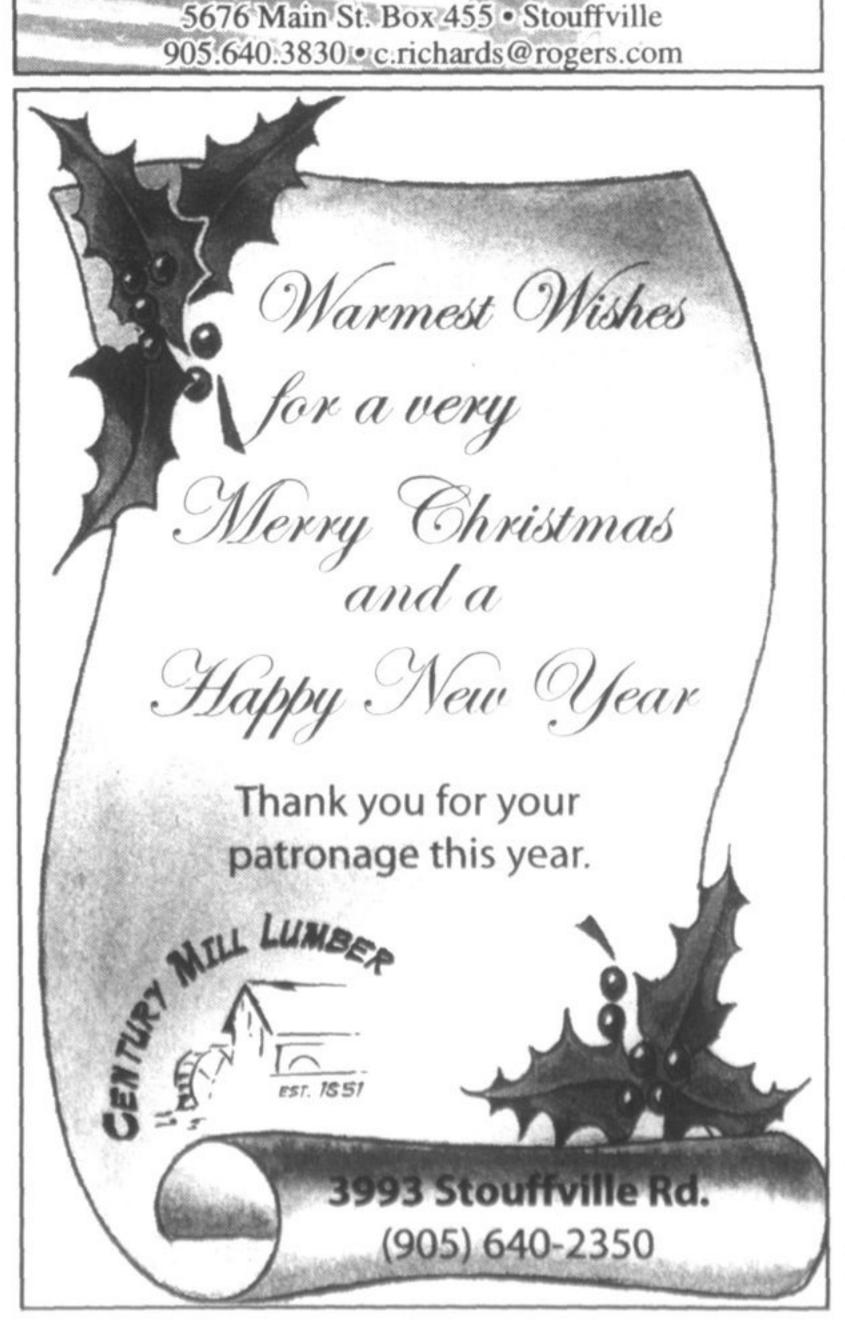




Chas. Richards & Sons Ltd.



COOLIDAY COOLIDAY PART OF THE PROPERTY OF THE



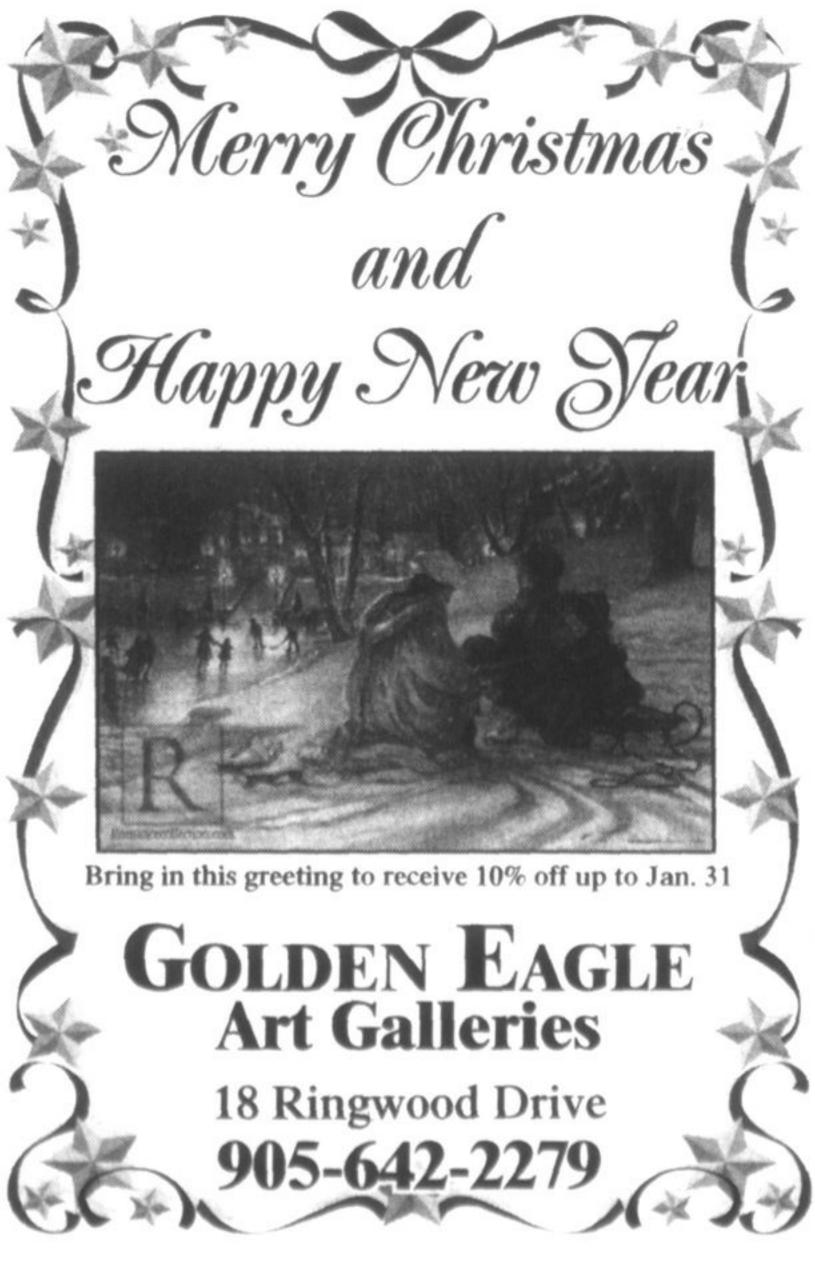
Gingerbread Man Cookies

1/2 cup butter (1 stick)
3/4 cup sugar
1/2 cup molasses
1/4 cup water
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon ground ginger
raisins or small red candies, for decoration
gingerbread man cookie cutter

Cream butter and 1/2 cup sugar in a large bowl. Add molasses and water, and mix well. In another bowl, sift together 2 cups flour, salt, baking soda, and 3/4 teaspoon ginger. Add gradually to molasses mixture. Roll dough into a ball. Chill in refrigerator for at least 2 hours.

Line a cookie sheet with aluminum foil. In a bowl, mix together remaining 1/2 cup flour, 1/4 cup sugar and 1 teaspoon ginger. Use this mixture to flour the rolling pin and flat surface. Roll out cookies to 1/4-inch thickness (thicker for larger cookies). Cut with store-bought gingerbread man cookie cutter. Bake cookies at 375 degrees for 10 minutes, or until golden brown. Ice cookies if desired. Decorate with raisins or candy. Makes 30 cookies.

Recipe taken from The Christmas Eve Cookbook by Ferdie Pacheco and Luisita Sevilla Pacheco.







VISIT OUR WEBSITE: www.farmerjacks.ca

